

DINNERLY



Fan Fave: Chicken and Cashew Stir-Fry with Oyster Sauce and Steamed Rice



25 minutes



2 Servings

Whip up this takeaway fave in a flash. Stir-fry chicken breast in a lip-smacking sauce, add veggies and moreish cashews and tumble onto fragrant jasmine rice.

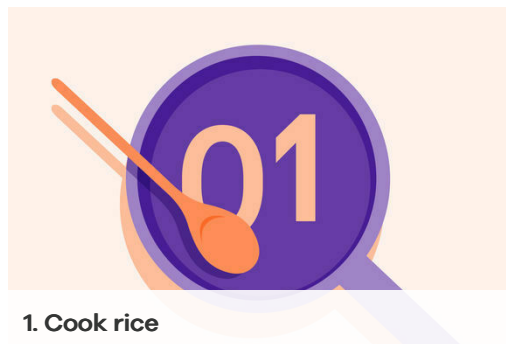
- 150g jasmine rice
- 200g cabbage
- 1 carrot
- 1 large free-range chicken breast fillet
- 1½ tbs oyster sauce ^{1,2}
- 40g cashews ¹⁵

- 2 garlic cloves
- 2 tbs soy sauce ⁶
- 1 tsp honey
- 1 tbs vegetable oil

- small saucepan with lid
- julienne peeler or box grater
- medium deep frypan

Gluten (1), Shellfish (2), Soy (6), Tree Nuts (15). May contain traces of other allergens.

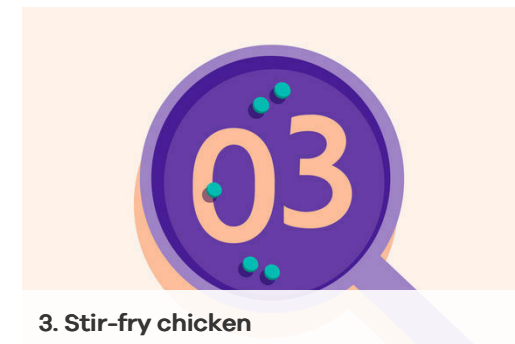
Energy 635kcal, Fat 21.1g, Carbs 84.4g,
Proteins 45.9g



Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



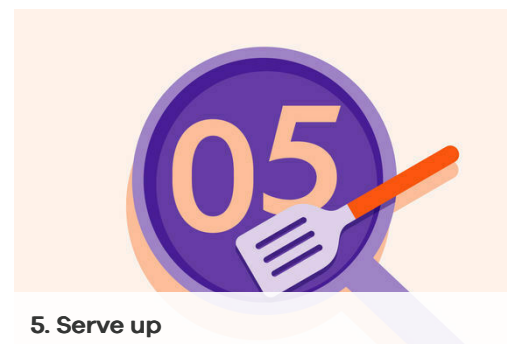
Meanwhile, thinly slice the **cabbage** with a sharp knife. Crush or finely chop **2 garlic cloves**. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Thinly slice the **chicken**. Combine the **oyster sauce**, **2 tbs soy sauce** and **1 tsp honey** in a bowl.



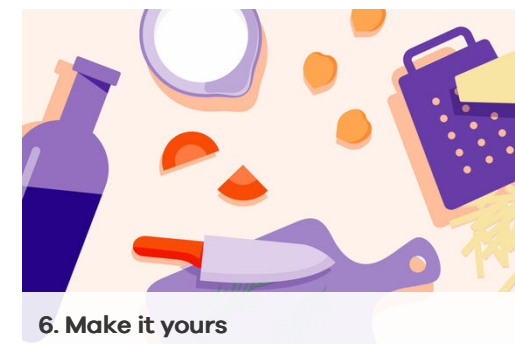
Heat **2 tsp vegetable oil** in a medium deep frypan over high heat. Stir-fry the **chicken** for 2-3 mins until browned and just cooked through. Remove from the pan.



Heat **2 tsp vegetable oil** in the same pan over medium-high heat. Add the **cabbage, carrot** and **garlic** and stir-fry for 2 mins or until tender but still with crunch.



Add the **cashews, sauce mixture, chicken** and any resting juices to the veggies and stir-fry for 2 mins or until combined and warmed through. Taste, then season with **salt and pepper**. Remove the pan from the heat. Divide the **rice** among plates (see Make it yours) and top with the **chicken stir-fry**. Enjoy!



Want to serve your rice the way we've done in the photo? Just scoop it into a small bowl to compact the rice, then turn it out onto a plate or bowl.



**Packed in Australia
from at least 75%
Australian ingredient.**